

Celebrate June Dairy Month With These Recipes

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JIMMY CARTER DESSERT

Crust:
 1 cup flour
 1 stick margarine
 1/2 cup peanuts, crushed
 Blend together and press into bottom of 9x13-inch pan. Bake 20 minutes at 350 degrees. Cool.
First layer:
 8 ounces cream cheese
 1/2 cup peanut butter
 Cream together, then add:
 1 cup confectioners' sugar
 1 cup whipped topping
 Cream all together and put on top of crust.
Second layer:
 1 package instant vanilla pudding
 1 package instant chocolate pudding, small package
 Mix together and add:
 2 1/2 cup milk
 Mix until thickened. Put on top of cream cheese layer. Top with whipped topping. Refrigerate until

ready to serve.

My husband Darrel and I along with our three children, Dena, Danette (twins 3 1/2 years old) and Derek, 15 months, live on the family farm. Along with dairy cows, we raise all our heifers and bull calves. While the children sleep, I am able to milk with Darrel in the mornings while a neighbor boy helps in the evenings and Saturdays. Over summer months, he works here as well. That relieves me to care for the children and garden work as well. Our times of vacation cannot be taken over milkings as we are by ourselves. Instead, we enjoy playing ball together, a trip to feed the ducks or sitting in the kids pool on a hot summer afternoon. Farm life offers so much by just being together that no other life can.

Darrel Witmer
 Manheim

FRUIT PIZZA PIE

Crust:
 1/2 cup sugar
 1/2 cup 10X sugar
 1/2 cup butter
 1/2 cup vegetable oil
 1 egg
 2 cups plus 2 tablespoons flour
 1/2 teaspoon cream of tartar
 1/2 teaspoon soda
 1/2 teaspoon vanilla
 Mix ingredients. Grease two 9" pie plates. Divide dough into plates and flatten with hands dusting with flour if necessary. Build up a slight rim around edge. Bake at 350° for 10 to 12 minutes.
Cream Cheese Filling:
 8 oz. package cream cheese
 1/2 cup sugar
 1 teaspoon vanilla
 1/4 cup whipping cream.

Cream together and put into cooled crusts. Then spread fresh fruits on the pies in a decorative pattern. Three strawberry halves in center. A circle of blueberries around the strawberries. Then freshly sliced peaches around the strawberries and blueberries in pinwheel fashion. Next whole green grapes in a circle around the peaches like a string of beads. Last around the edge of plate sliced bananas overlapping each other. Pour cooled citrus glaze on top.

Glaze:
 1/2 cup water
 1/2 cup orange juice
 2 tablespoons lemon juice
 1/4 cup sugar
 2 tablespoons clear jell
 Combine in saucepan. Boil one minute, then cool. Spread over fruit layer. Refrigerate until serving time.

This pie is a favorite of our family. My husband and I have five children and live on a dairy farm. I enjoy gardening and my husband does custom woodworking when he's not busy with farm work.

Anna Brubaker
 East Earl

TWO PUMPKIN PIES

2 cups brown sugar
 2 cups pumpkin
 4 eggs, beaten
 1 quart milk
 4 tablespoons flour
 1/2 teaspoon nutmeg
 Combine ingredients and add a little salt. Place in pie shells and sprinkle with cinnamon. Bake 1 hour at 375 degrees.
 Mrs. John E. Glick
 Gap

PEANUT BUTTER TORTE

1 cup flour
 1/2 cup confectioners' sugar
 1/2 cup peanut butter
 8 ounces cream cheese
 1/2 cup peanut butter
 1 cup confections sugar
 1 cup whipped topping
 1 small box instant vanilla pudding
 1 small box instant chocolate pudding
 2 1/2 cup milk
 1 chocolate candy bar, optional
 Chopped peanuts, optional
 Mix together flour, confectioners' sugar, and peanut butter. Pat into 9x13-inch pan. Bake at 350 degree for 20 minutes. Cool thoroughly. Cream the cheese and peanut butter. Add confectioners' sugar, mix well. Fold in whipped topping. Spread over first layer. Mix puddings and milk; spread over cream cheese mixture. Top with whipped topping. Shred candy bar, sprinkle on top with chopped peanuts. Serves 15 to 20.
 Irene Zimmerman
 East Earl

GRAHAM CRACKER PUDDING

2 boxes vanilla pudding (not instant)
 4 cups milk
 1 cup whipping cream
 1 tablespoon granulated sugar
 1 teaspoon vanilla
 14 graham crackers
 4 bananas
 Cook pudding as on package. Cool. Whip cream and add sugar and vanilla. Alternate layers of pudding, whipped cream, graham crackers and bananas. Makes six to eight servings.
 Nancy A. Hershey
 Manheim

Ruth Ellen Martin
 Bowers

CREAM CHEESE FROSTING

8 ounces cream cheese
 2 cups confectioners' sugar
 Dash salt
 1 teaspoon vanilla
 2 tablespoons melted butter, optional
 Beat together. Makes enough frosting for two 9x13-inch cakes.
 Contributor writes: "This moist icing is a favorite in our family for cake frosting. Sometimes we vary it by adding chocolate syrup for chocolate frosting. When we buy a case of cream cheese, we freeze it and then blend it smooth in a blender.

Mrs. W.W. Martin
 New Holland

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Kickoff Promotion

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they felt was about 2 pounds. Each team was given a basket of dairy products for being good sports and participating in this event. As the ballgame began, about fifty volunteers from farms in Washington and Frederick counties, moved behind the grandstands to make a giant fifty-foot ice cream sundae to give to the patrons who came to watch the game. They used a new rain spouting lined with plastic wrap and filled it with twenty-five half gallons of ice cream cut into chunks, 24 pounds of chopped bananas, 8 quarts of fresh sliced strawberries, 2 gallons of chocolate syrup, 12 cans of whipped cream and three pounds of chopped nuts to complete this giant masterpiece. The crowd lined up to get a taste long before it was ready to serve. The entire sundae was consumed in about ten minutes, a lot less time than it took to construct it. Each person who attended the game also received a white tote bag advertising milk from MAMMA and a carton of chocolate milk provided by Daisy Maid Dairies of Frederick, Maryland.



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Refreshments will be served

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